

Summary

Fluid food materials which solidify when cooled are quantitatively supplied successively at a certain thickness in a plate form on cooling and carrying sides of two cooling and carrying devices, cooled while being carried to form two monolayer platy food materials, and the two platy food materials are bonded and united making use of the surface not yet completely cooled and solidified of the monolayer platy food materials, and thereby producing a layered laminated cheese food and the like consisting of two layers. In order to obtain a three-or-more-layer laminated structure, the fluid food materials which solidify when cooled are quantitatively supplied successively at a certain thickness in a plate form on the cooling and carrying sides of the cooling and carrying devices, cooled while being carried to form monolayer platy food materials, or if necessary, more fluid food materials which solidify when cooled are quantitatively supplied successively at a certain thickness in a plate form over the platy food materials, cooled while being carried, thereby forming multilayer platy food materials, and/or the platy food materials are bonded and united to form multilayer platy food materials, and the fluid food materials are quantitatively supplied successively between the two monolayer and/or multilayer platy food materials in order to unite the two platy food materials and the fluid food materials comprising the layers between the two platy food materials.